

National Canners Association

WASHINGTON, D. C.

Information
Letter



For N. C. A.
Members

Membership Letter No. 41.

December 1, 1923.

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Canners a Unit on the Warehouse Plan.

In addition to many expressions of approval from individual canners, the following organizations are the latest to endorse the N.C.A. warehouse plan: The Indiana Canners Association, The Minnesota Canners Association, the Southern California canners, and the Association of Pacific Fisheries. This means that every canners' organization to which the plan has so far been submitted has given it its wholehearted approval.

The bulletin describing the warehouse plan in detail is now in press and will be ready for distribution about December 1st.

Buffalo Canned Foods Exhibit to Be Best of All.

Plans are being made for a real food exhibit at Buffalo next January, during Convention week. Eight state associations have made application for space, and in addition, many members of the National Canners Association are also arranging to exhibit their products. Member canners who have not yet sent in their application for space are requested to do so.

Evidence of the interest that is being taken in the exhibit is the fact that the Canning Machinery and Supplies Association have advanced the idea that in addition to showing the public how to close the can, the consumer might be even more interested in learning how to open the can--not as the can is opened in hotels and restaurants, but in the private home. Accordingly, it is just possible that types of these can openers may be demonstrated, and a feature made of these demonstrations.

An idea of the size of the exhibit at Buffalo may be gained from the fact that it is proposed to distribute at least one hundred thousand complimentary tickets of admission, through the retail grocers, to the people of Buffalo, now a city of over half a million population.

Advance announcements will be made to the people through films at the moving picture theaters. Announcement will also be made through the columns of the Buffalo newspapers. Altogether, it promises to be one of the most representative food exhibits ever given in this country.

Machinery People Support Canned Foods Week.

Hearty support of Canned Foods Week has come from the Canning Machinery and Supplies Association in the form of a resolution appropriating one thousand dollars toward the national fund.

Impetus was also given at the meetings of state and district canners associations during the past two weeks. These meetings were held in the Central West and along the Pacific Coast. At each meeting the subject of Canned Foods Week was thoroughly presented, and as a result, additional subscriptions to the fund are being received.

Government Authority Discusses Grading of Raw Tomatoes.

A meeting of a special committee of the Tri-States Packers Association, called together by Mr. Cassius M. Dashiell, was recently held at Wilmington, in regard to grading raw tomatoes, the subject being presented to the canners of the Eastern Shore by Mr. Charles W. Houck, of the United States Department of Agriculture.

Expert Avails Herself of N.C.A. News Bulletin.

Miss Anne L. Pierce, noted food authority, upon receipt of the latest issue of the "Canned Foods Pointers for Housewives", the news bulletin which is now being sent to the editors of newspaper food pages, availed herself of a string bean recipe therein. These bulletins are issued regularly, and each contains two recipes, always, however, devoted to different commodities.

Miss Pierce's comment, in the New York Tribune, is as follows:

"We have been remarking on the excellence of the fresh string beans and peas and their low cost. These are one of the green vegetables that children ought to eat and do not always crave. Fresh or canned, they may be cooked with this slightly sour sauce and become a new dish--twice as interesting as 'just beans', though these, if abundantly buttered, salted, and peppered with peppercorns freshly ground, also score as compared with the neglected stepchild, beans, so often met in a watery liquid, guiltless of seasonings.

"The National Canners Association, in its bulletin, 'Canned Foods Pointers for Housewives', recently offered this recipe, which was carefully tested and tasted. It was voted a one hundred per cent. success."

British Medical Authority Makes Remarkable Defense of Canned Foods.

Although extracts had been previously received, there has just now become available the address delivered before the Provision and Canned Goods

Trade Section of the London Chamber of Commerce by Sir William Willcox who for twenty years was scientific adviser to the Home Office in Great Britain and whose reputation in the world of science during many years has been of the highest. While this address was intended primarily for the information of British canned food distributors, it may be remarked that of the enormous quantities of canned foods referred to as having been consumed with satisfactory results during the war, certainly a large proportion was imported from the United States.

Sir William Willcox relates that formerly it was thought that there was danger from eating canned food, because of the food becoming contaminated with tin, or with lead or copper.

"But we now know that the danger of metallic poisoning from the eating of such foods is practically nil", said Sir William. "I have never met with a case, in a fairly large experience of food poisoning. Furthermore, when we talk of ptomaine poisoning, or when we see ptomaine poisoning mentioned in the paper or elsewhere, what is really meant is bacterial food poisoning."

Sir William went on to say that in ordinary circumstances when digestive difficulties arise, the individual must look for the source of the poisoning in his own home rather than in the provision trade. "It is usually to be found at his own door; in his own kitchen."

A portion of Sir William's address which is of special importance coming from such a responsible source, is as follows:

"We will now come to perhaps the most interesting aspect of food poisoning, and that is, the food poisoning which may arise from tinned or preserved foods. Now I think that I can make a statement here which will be of great comfort to you all, and which will serve to allay alarm as regards the dangers of poisoning from canned food. During the World War, I had the privilege of serving in countries where food poisoning abounded, if there was any possibility; i.e., in the tropical countries, Mesopotamia and India; and also in the Dardanelles, and if one became infected with the germ, it produced very severe effects. The tragic example of that was the death of our beloved Commander in-Chief, General Maude, who died from food poisoning, but not the type of food poisoning we are thinking of now. He died from the effect of cholera germs being accidentally present in milk supplied in an Arab entertainment. That was an instance of food poisoning where some other germ--the cholera germ--through accidental contamination, or through adulteration with impure water, got into the milk and so gave rise to food poisoning. But we are thinking of the dangers of poisoning from canned foods.

"I never (it would have been brought to my notice if cases had occurred) during the war saw a single case of food poisoning where the poisoning had arisen from the food being poisonous when it was in the unopened can. We had close on half a million troops in Mesopotamia--Indian, British, and the Labor Corps, and accessory troops, and I can honestly say that not a single case was brought to my attention. I think this was remarkable, especially in countries where the conditions were most favorable for food poisoning.

"I wrote to my friend, General Sir William Macpherson, the Editor of 'The Medical History of the War', and I said: 'I have had no personal knowledge of cases of food poisoning from canned foods: will you tell me something about what happened in France, because I think it is so uncommon?' He wrote

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back to me--I have his letter in my hand--and said: 'You are quite correct in saying that there were very few cases during the war of food poisoning from canned foods. The only cases I can trace are three'. Then he very kindly gave me an account of three epidemics which occurred in France. I also saw General W. W. Beveridge, the Director of Hygiene at the War Office, and discussed this matter of food poisoning with him. He also said: 'You are quite right. Food poisoning from canned foods was uncommon during the war, except when the canned food had been contaminated during the process of subsequent preparation.'"

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